



LANNER

**LARGE AUTOMATIC NEWBIE COOK TO EXPERT ROBOT
SOLUTION TO KITCHEN PROBLEMS (SOFTWARE AND
ROBOT)**

LIST OF CONTENTS

ALL OF THESE CONTENTS WILL BE
DISCUSSED IN ANY OF THE SEQUENCE
BUT ALL OF THEM WILL BE COVERED

- 01** **INTRO**
- 02** **PRODUCTS**
- 03** **MOBILE APP**
- 04** **ROBOT**
- 05** **SMART ECO-SYSTEM**
- 06** **INTELLIGENCE**
- 07** **GENERATIVE AI**
- 08** **VISION AND IMAGE
PROCESSING**

introducing **LANCER**

INTRODUCING A AI KITCHEN ECO SYSTEM FOR
INDIA




USING GENERATIVE AI FOR
FINDING DISHES AMONST THE
VAST VARITY OF THE INDIAN
COOKING EMPIRE

Dish UP

Enter the name of dish

Find

 Cant Find the DISH ???

Add it right now with the click of a button

Enter the name of the dish

Enter the ingredients required

Vegetarian or Non-Vegetarian??

Preparation Time (A guess would also be ok)

FIND

ADD

FINDING

USING LIBRARIES OF LANGCHAIN AND
GOOGLE PALM AND

Dish UP

Enter the name of dish

Rajma Chawal

Find

Rajma Chawal

Ingredients

- 1 cup red kidney beans, soaked overnight
- 1 tablespoon ginger-garlic paste
- 1 large onion, chopped
- 2 tomatoes, chopped
- 1 green bell pepper, chopped

Steps

1. In a large pot or Dutch oven, combine the red kidney beans, 4 cups of water, and 1 teaspoon of salt. Bring to a boil, then reduce heat and simmer for 1 hour, or until the beans are tender.
2. While the beans are cooking, heat the oil in a large skillet over medium heat. Add the cumin seeds and cook until they crackle and pop. Add the ginger-garlic paste and onion and cook until the onion is softened, about 5 minutes.
3. Add the tomatoes, green bell pepper, garam masala, cumin powder, coriander powder, turmeric powder, red chili powder, and salt to the skillet and cook for 5 minutes, or until the vegetables are softened.
4. Drain the red kidney beans and add them to the skillet. Stir to combine. Bring to a boil, then reduce heat and

YOLO V10

FOR OBJECT DETECTION



TRAINED ON A CUSTOM DATASET WHICH TARGETS OBJECT DETECTION OF DIFFERENT PULSES, RICE, GRAINS, WHEATS, FLOURS. OILS ETC USING YOLO AND ADVANCE GEN AI TECHNIQUES

ROBOT LANCER



COOKING



WEIGHING



IMAGE PROCESSING



CLOUD ACCESS

FEATURES

HERE ARE SOME OVER THOUGHT FEATURES OF
THE LANCER ROBOT

**DISPLAY INGREDIENTS THAT ARE
REQUIRED**

COOKING USING HOT COILS

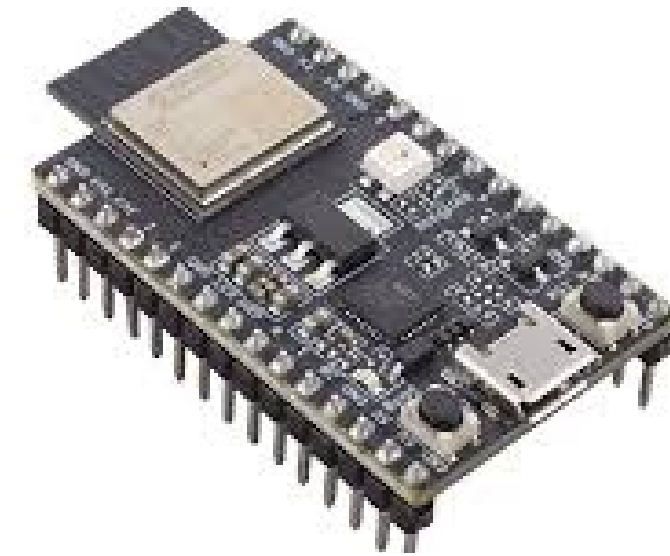
**TIMING AND CUSTOM COOKING
VESSELS**

IMAGE PROCESSING

**CLOUD COOKING USING STORAGE
ITEMS**

USING WHAT?

Lorem ipsum dolor sit amet, consectetur adipiscing elit,
sed do eiusmod



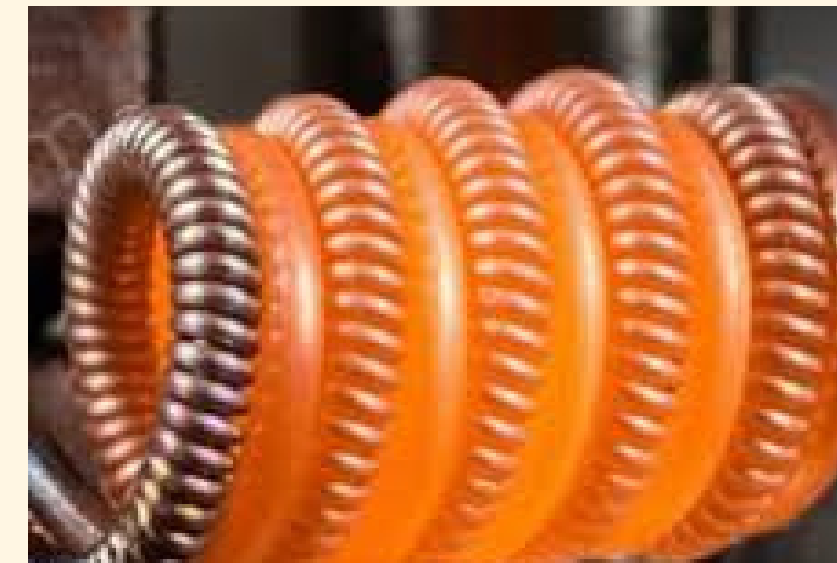
ESP32



HEAT SENSORS



WIFI AND CLOUD



HEATING COILS

CLOUD CONNECTED ENVIRONMENT

USING CLOUD TO COOK FROM ANYWHERE WITH THE
CLICK OF A BUTTON ON YOUR SMARTPHONE



**THANKS
FOR
WATCHING**

